

LISTING OF CLAIMS:

1-41. (Canceled)

42. (Currently Amended) A method for enhancing the sweetness of an edible product in the absence of an intense sweetener, comprising including in an edible product sweetened with containing a sweet tasting sugar compound, comprising adding to said sugar compound polydextrose selected from purified and hydrogenated polydextrose having a pH of 3.5 to 6.5 and an acidity of 0.0003 meq/g or less, in an amount sufficient for synergistically enhancing the sweetness of said sugar compound, which is and wherein said sugar compound is selected from the group consisting of sucrose, fructose, glucose, lactose, maltose, maltulose, isomaltulose, galactose and mixtures or syrups thereof and excludes artificial or intense sweeteners.

43. (Previously Presented) The method according to claim 42, wherein said polydextrose is at least 90% pure.

44. (Previously Presented) The method according to claim 42, wherein said pH is 4.5 or more.

45. (Canceled)

46. (Previously Presented) The method according to claim 52, wherein said ratio is from 0.5:1 to 2:1.

47. (Currently Amended) The process method according to claim 51, wherein said amount is at least 3%, calculated on the weight of the final product.

48. (Previously Presented) The method according to claim 42, wherein said polydextrose is purified polydextrose which is at least 80% pure.

49. (Previously Presented) The method according to claim 42, wherein said polydextrose has a mild and clean taste and an acidity of 0.002 meq/g or less.

50. (Previously Presented) The method according to claim 42, wherein said synergistically sweetening amount of polydextrose is one which provides in a product sweetened with a given amount of said sugar a sweetness level equal to one obtainable in said product with the use of a larger amount of sugar or an intense sweetener.

51. (Previously Presented) The method according to claim 42, wherein said synergistically sweetening amount of purified polydextrose is 1 to 40% calculated on the weight of the final product.

52. (Previously Presented) The method according to claim 42, wherein the ratio of said polydextrose to said sugar compound is from 0.25:1 to 3:1.

53. (Previously Presented) The method according to claim 42, comprising providing in said edible product a desired level of sweetness with a reduced level of sugar independently of other sweeteners, by including in said edible product a reduced level of at least one of said sweet tasting sugar compounds and a synergistically effective amount of polydextrose for enhancing the sweetness of said sugar compound.

54. (Previously Presented) The method according to claim 42, comprising providing in said edible product an increased level of sweetness with a given amount of sugar independently of other sweeteners, by including in said edible product at least one of said sweet tasting sugar compounds and a synergistically effective amount of polydextrose for enhancing the sweetness of said sugar compound.

55. (Canceled)

56. (Previously Presented) The method according to claim 42, wherein said product comprises a low calorie table top sweetener consisting of a mixture of sucrose and polydextrose and having a sweetness similar to conventional sucrose.

57. (Previously Presented) The method according to claim 42, wherein said product comprises at least one nutraceutically acceptable carrier or vehicle in admixture with said sweet tasting sugar compound and a synergistically effective sweetness enhancing amount of polydextrose.

58. (Previously Presented) The method according to claim 42, wherein said product is selected from the group consisting of a dairy product, a fruit product, a bakery product, a confectionery product, a dessert, a beverage and a pharmaceutical product.

59. (Previously Presented) The method according to claim 58, wherein said dairy product comprises a milk drink, a cultured milk product such as yoghurt, or a chilled or frozen milk based product.

60. (Previously Presented) The method according to claim 59, wherein said product comprises a milk drink consisting essentially of 86 to 96% milk, 2 to 6 % sucrose, fructose or glucose, 2 to 6 % purified polydextrose and less than 1% flavour and/or colour.

61. (Previously Presented) The method according to claim 58, wherein said fruit product comprises a jam, a marmalade, a fruit filling, a fruit mix or a fruit dessert.

62. (Previously Presented) The method according to claim 58, wherein said confectionery product comprises a chocolate, a toffee, a fudge, a fondant, a chewing gum or a hard candy.

63. (Previously Presented) A method for enhancing the sweetness of a sweet tasting sugar compound comprising combining a sugar compound, which is selected from the group consisting of sucrose, fructose, glucose, lactose, maltose, maltulose, isomaltulose, galactose and mixtures or syrups thereof with a synergistically effective amount of polydextrose selected from purified and hydrogenated polydextrose having a pH of 3.5 to 6.5 and an acidity of 0.003 meq/g or less.